7: Joest--60 [13] E-5 (no date) 1882 Formosan Aborigines
116, 231 Chin-hoan

Dogs, the only domestic animals of the Chinwans, are always treated well and get a portion of the meat.

19: Guérin and Bernard--555 [3] G-3 (ca. 1866) 1868 Formosan Aborigines
116, 231

The dogs of the savages are coupled and held by rush thongs; these valuable animals are one of the sources of the tribal wealth. Some of the clans cut off the tails, but most of them respect this appendage.

19: Guérin and Bernard--558 [4] G-3 (ca. 1866) 1868 Formosan Aborigines
116, 231

You miss the noise of the farmyard around the savage dwellings. But the savage feels that he has enough trouble finding food for himself, and he is unable to comprehend that domestic cattle can be a valuable source of food.

21: Asai--7 L-5 (1935-46) 1950 Formosan Aborigines
116, 231, 241, 243, 177.24 Japan
636.24

"Agriculture. Grow chiefly sweet potatoes, millet, peanuts. The fields are on the slopes of hills. They keep pigs—used originally for sacrifice. They grew dry field rice, but the Japanese started them growing wet rice. This was bad for their health as malaria would start up."

22: Wiedfeldt--18 [3] F-5 (1913) 1914 Formosan Aborigines
116, 231, 177, 262, 857 Atayal

If the Atayals may be said not to practice agriculture in the proper sense of the word, it may also be said that they do not do any cattle-farming. They have not domesticated any animal, nor do they need any, either for draught animals or for food. In the regions along the frontier, they have recently learned from the Chinese to raise the small black pigs, and they have also become acquainted with the Chinese method of keeping wild boars, according to which the family which raises boars gets a young pig from every litter. From the same source they have introduced the few chickens that they have, which are kept as a luxury... since they, like the Chinese, do not eat eggs. Even the dog, which one now finds in almost every hut, the Atayals are said to owe to the Chinese, and to get them from them by barter. The dog is not used for hunting nor for guarding the hut, but is a playmate of the children. It is apparently more attached to the woman, whom it helps to pass the time, than it is to the man.

22: Wiedfeldt--35 [2] F-5 (1913) 1914 Formosan Aborigines
116, 463, 177, 231 Atayal

If the keeping of boars has recently produced a kind of side-line for individual Atayal families, this is a case of a recent innovation borrowed from Chinese economy.

31: Hofmann--620 N-3 (1909) 1912 Formosan Aborigines
116, 161, 231, 701 Tsou

They have domestic dogs of a small black breed which guard the houses and are used in hunting.

Another domestic animal which is found everywhere is a small black pig. There are also chickens in the village, but there are no cattle. The entire tribe comprises 1,500 members, including 400 men able to bear arms; all the men know how to shoot.

37: Steere--305-306 S-3 (1873-74?) 1875 Formosan Aborigines
116, 286, 241, 231, 621 Sek-hoan

"They irrigate and cultivate the soil in the same way as the Chinese do, using buffaloes for plowing and for drawing rude carts, that are used in all parts of the island, and are said to be of Dutch origin. They live like the [306] Chinese, gathered together in villages of huts made of adobes and covered with grass roofs."

37: Steere--312 [3] S-3 (1873-74?) 1875 Formosan Aborigines
116, 352, 286, 231 Chin-hoan

"The interior of the houses was clean and paved with slate, with low stone banks running around the sides for beds and seats. These were covered with mats, and such of the family as were not in the fields were sitting upon them, the women engaged in weaving mats and an open sack that is much used by them for containing burdens to be carried on the back. Many swarms of honey bees entered through crevices in the walls to cells made for them beneath these banks, and the savages make quite an article of trade of the honey and wax. They keep a few pigs and chickens beside."

50: Ruey E-5 (1955) 1955 AD1 Formosa
Formosan Aborigines AM
Atayal

Vegetables—eggplant, cabbage, onion, garlic, wild tomato, pumpkins, gourd, beans (Pisum sativum, L.), etc.

Fruits—peach, pear, orange, persimmon, longan fruit, banana, (sugar cane), etc.

Eggs, meats, and fish—hen-eggs, duck-eggs, pork, beef, chicken, duck, turkey, meat of wild boar, monkey, and fox, and many kinds of birds and fishes.

Others—mushrooms, and other kinds of edible fungus.

Among the above list, rice, millet, sweet potato, and taro are staples; and the others are subsidiary articles to diet. They are generally prohibited from eating snakes, cats, dogs, rats, and frogs.

2. Preservation and storage of food

Methods of preserving food are (1) salting [*sintemoay*]; (2) drying [*mapci*]; and (3) baking [*aqaqay*]. Cabbage and radishes may be dried first and then salted, or may be salted first and then dried; they are stored in wooden baskets or pots. The salting method of monkey's meat is as follows: The monkey is killed by a wooden club, and then roasted at a fire to burn off the hair. After the hair has been burned off, the entrails will be viscerated and the whole monkey will be cut into small pieces. Then they will be stored with rice and salt in a pot. Pork is always roasted. Sometimes they roast or salt the meat while they are still on the expedition when game is plenty.

Cereals are stored in the grain-storage house. The grain storage house is a kind of pile-building constructed of bamboo (see IV House). Rhizomes are stored in their kitchens.

3. Preparation of food

Their methods of preparing food are mostly very simple. Every morning they pound the amount of rice they need for the day. Rice is pounded in the wooden mortar with a wooden pestle. Winnows are used to hold grains which overflow from the mortar and to winnow away the husks.

Their oven is constructed by sticking three knives or laying three pieces of stone on the earth like a tripod. In the former days, fire was made by drilling a piece of wood on another piece of wood. The strike-a-light method of making fire was introduced into the Atayal more lately, and today most of them use matches.

Meat is mostly boiled with water. Fish and small animals may be roasted.

Rice-cake and millet-cake are made by the same processes. Glutinous rice [*naisaini*] or glutinous millet [*tulaqis*] is used. It is washed, steamed, and then pounded.

Bananas are smoked on the fire or stored in a pit, which is covered by tree leaves and clay, to become ripe. To take away the acrid taste of the persimmons, they are stored inside a pot with water which has been boiled with longan leaves and unripe persimmons.

4. Condiments

Salty (of salt), pungent or hot (of ginger or cayenne pepper) is called *qomtox*. Sweet (of sugar), is called *sisiβin*. Acrid (of a unripe persimmon) is called *mapaya*.

They use only a few kinds of seasoning: salt, ginger, and oil. Salt is gotten by